

The large evergreen leaves and the racemes of bright orange-yellow flowers make an attractive picture in any subtropical garden. The large globular seeds are roasted and eaten like chestnuts. The tree has been introduced into Southern California, but is not common. (Adapted from Bailey, Standard Cyclopedia of Horticulture, and Berger, in Gardeners' Chronicle ser. 3, vol. 38, p. 244.

Citrus ichangensis (Rutaceae), 45534. **Ichang lemon.** From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 145b. Kingmen, Hupeh, China. September 26, 1917.) A citrus fruit called **Hsiang yuan**, meaning 'fragrant round'. It exists in many varieties, and is able to withstand colder temperatures than the tangerine and kumquat but is not as hardy as *Poncirus trifoliata* (*Citrus trifoliata*). The rind exhales a delightful fragrance and the Chinese use the fruits as room-perfumers and carry them about instead of perfumed handkerchiefs. Since they possess an abundant juice of good quality, foreign residents use these fruits for making lemonade. If it were not for the many very large seeds this fruit could well be substituted for the ordinary lemon; as it is, it may be grown considerably north of the true citrus belt to supply a home product from which to make refreshing drinks." (Meyer.)

Crataegus stipulosa (Malaceae), 45575. **Manzanilla.** From Guatemala. Collected by Mr. Wilson Popenoe, Agricultural Explorer for this Department. "(No. 216a. Guatemala, Guatemala, November 20, 1917.) A native species of *Crataegus*, well known in the Guatemalan highlands, where it occurs both wild and cultivated. Seed was previously sent in under No. 32a. (S.P.I.No. 43430). The manzanilla is a large shrub or small, erect, slender tree, about 20 feet tall; when old, sometimes having a thick trunk a foot or more in diameter at the base, but never developing to a greater height. In spring it produces white flowers resembling apple blossoms. In early fall, commencing about October, the fruits ripen, and from this month are abundant in all the markets until after Christmas. They are much used for decorative purposes, after being strung on long threads. They are eaten in several ways, principally stewed and in the form of jelly. For stewing

Money Means Munitions. Buy Liberty Bonds.